



Mickey Mantle's

# BAR MENU

Served every day starting at 3pm

## SHARED PLATES

### NEW YORK STYLE WINGS \$18

12 New York Style Wings.

Served with Celery, Carrots and Choice of Our Signature Bleu Cheese Dressing or Mickey's Ranch

### ARTURO'S CHIPS & SALSA \$11

Arturo's Secret Recipe! Served Warm with Homemade Tortilla Chips

### DIP DUO \$13

Fresh Guacamole and Juan's White Cheddar Queso. Served with Tortilla Chips  
*Make It a Trio! Add Arturo's Salsa - \$2*

### FRIED SHRIMP \$16

8 Fried Gulf Shrimp Served with Absolut Peppar Vodka Cocktail Sauce, Tartar Sauce and Lemon

### BUFFALO SHRIMP \$16

Our Fried Shrimp Tossed in Our Signature Buffalo Sauce.  
Served with Your Choice of Bleu Cheese or Ranch Dressing

### FRIED CHEESE CURDS \$14

A Heaping Pile of Spicy Cheese Curds Served with Mickey's Ranch Dressing.

## Sandwiches

### CLUB SANDWICH \$15

Double Layered with Black Forest Ham, Turkey, Bacon, Swiss, Smoked Cheddar, Lettuce, Onion, Tomato, Avocado, and Chipotle Mayo.  
Served with House-Cut Fries.

### FRENCH DIP \$21

Shaved All-Natural Rib Eye & Swiss Cheese on a Hoagie Bun, and Accompanied by Thick Au Jus. New York Style with Peppers, Onions, and Mushrooms by Request. Served with House-Cut Fries.

### SOONER BURGER \$18

Double Burger with Shredded Cheese, Bacon, and Mickey's Ranch.  
Served with House-Cut Fries.

### LONGHORN BURGER \$18

Single Patty Cheeseburger with Mustard. Topped with Chili, Shredded Cheese, Sliced Jalapeños, and Chopped Onion.  
Served with House-Cut Fries.

### COWBOY BURGER \$18

Single Patty Cheeseburger Topped with Grilled Black Forest Ham, BBQ Sauce, Fried Onions, and Fried Pickles.  
Served with House-Cut Fries.

### "YOUR WAY" DOUBLE BURGER \$18

All-Natural Wagyu Steak Blend on a Brioche Bun Done Your Way!  
Served with House-Cut Fries.  
(Additional Charges May Apply)

## GRILL FAVORITES

### CHICKEN QUESADILLA \$18

6 oz. Marinated Grilled Chicken with Sautéed Onions, Jalapeños and Monterey Cheeses.  
Served with Guacamole, Pico de Gallo, and Salsa

### STEAK SKILLET \$23

6 oz. Beef Tenderloin Tips. Grilled and Served in a Cast Iron Skillet with Peppers, Onions and Mushrooms.  
Served with Texas Toast and Hickory Aioli.

### BREAKFAST CUT RIB EYE \$22

All-Natural Breakfast Cut Rib Eye with Au Jus, Mushrooms, Onions, and Texas Toast.  
Served with House-Cut Fries.

### CHICKEN FRIED RIB EYE \$22

Rib Eye Steak Battered and Deep Fried. Topped with Caramelized Onion and Bacon Gravy.  
Served with Susie's Famous Mashed Potatoes.

# CHEF FEATURES

## GRILLED CHICKEN NACHOS \$18

HOUSE-MADE CHIPS WITH CHEDDAR CHEESE, GRILLED CHICKEN, AVOCADO AND PICO DE GALLO TOPPED WITH SOUR CREAM AND JALAPENOS

## CRISPY CHICKEN SALAD \$18

BACON, CHEDDAR CHEESE, CHIVES AND CHICKEN TENDERS. SERVED WITH YOUR CHOICE OF DRESSING.

## FEATURED COCKTAILS

### IRISH LEMONADE \$12

IRISH WHISKEY, LEMON JUICE,  
SIMPLE SYRUP, GINGER BEER

### IRISH BERRY MULE \$10

CARIBBEAN IRISH WHISKEY, FRESH LIME JUICE,  
GINGER BEER, MUDDLED BLACKBERRIES

### IRISH RED \$12

IRISH WHISKEY, GRENADINE, SPRITE



## FEATURED WINE

### JAX VINEYARD

JAX Vineyards, formerly known as Jackson Ridge, has been producing wine since 1996. The name JAX is an abbreviated version of the family surname - shorter and a bit catchier. JAX owns 14 acres in the far northern reaches of the Napa Valley at the base of Mt. St. Helena.